

PIATTI

SUMMER MENU

3 Courses for \$25

July 2nd - July 27th

Saturday - Wednesday Evenings

PRIMI

ZUPPA

Zucchini, Yellow Squash, Escarole, Swiss Chard,
Romano Beans, Basil & Agrumato

PANZANELLA

Grilled Italian Bread, Fresh Mozzarella, Cucumber, Grape
Tomatoes, Red Onions, Arugula & Herb Vinaigrette

SECONDI

RAVIOLI

House-Made Goat Cheese & Caramelized Onion Ravioli;
Asparagus, English Peas & Grape Tomatoes

PORCHETTA

Slow Roasted Carleton Farms Pork Shoulder, Roasted
Potatoes & Asparagus

SOGLIOLA

Sautéed Breaded Sole Fillet, Lemon, Capers, White
Wine, Garlic, Tomatoes, Roasted Potatoes, Green
& Yellow Beans

FRUTTA DI MARE

Spaghetti, Spicy Tomato Sauce, Prawns, Calamari,
Mussels & Extra Virgin Olive Oil

DOLCI

BUDINO

Rich Chocolate-Orange Custard, Candied Orange Zest
& Whipped Cream

GELATO OR SORBETO

Selection Changes Daily

VINI

ADD ONE GLASS OF WINE FOR JUST \$5

Benvolio Pinot Grigio

Two Vines 'Vineyard 10' White Blend

Red Diamond Shiraz

House Chianti

Private Label:

Chardonnay

Merlot

Cabernet